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Sent: Wednesday, September 09, 2015 9:10 AM
To: MDE-SchoolNutrition <MDE-SchoolNutrition@michigan.gov>
Subject: Howard's News from MDE 090915

Our "Back to School" issue of the News!! Hope you find some useful info:

- 1) New State Superintendent - As we continue to learn about our new State Superintendent, Brian Whiston, and his priorities, we will share what we learn. It might help your role and how school nutrition fits with his plans. Attached is a recent communication and something he has been communicating to our office directors and deputy superintendents. They will be planning visits in the next year to some of your areas. We are not sure if we will be notified of who, when, and where they are going, but if we do, I will be sure to let know if I can.
- 2) Afterschool Snack and Pre-School - As you prepare for the school year ahead, please check in with the preschool programs in your district that use School Nutrition Programs (SNP) to fund their meals. The only snacks available through SNP are through the Afterschool Snack Program – that is, for snacks served after the school day is over. Snacks are NOT eligible for this program if they are served during the school day in preschool programs, including Head Start and Great Start. However, if snacks are served for preschoolers in a care setting AFTER their school days are over, these snacks are eligible or the Afterschool Snack Program. For more information, please visit [MDE SNP's Afterschool Snack Program Page](#)ⁱ. If there are already Child and Adult Care Food Program (CACFP) meals served at a building the preschool is in, consider using CACFP to offer snacks during the day to these students. Click here to access the Michigan CACFP webpage: [Michigan CACFP Web Page](#)ⁱⁱ.
- 3) Manager's Leadership Academy - SNAM has officially launched their first Manager's Leadership Academy! Please consider your "up and coming" leaders for this terrific training opportunity. It's all about planning for the future of school food service and assuring those who will assume leadership positions are equipped with the tools needed to do the best job possible. Attached is the registration information as well as a high-level overview of what will be covered.
- 4) Celebrate National School Lunch Week (NSLW) – This year it is October 12 – 16, 2015. Celebrate NSLW with the theme of "School Lunch Snapshot." It's about sharing the best, real images of today's school lunch. For Toolkit information, visit [NSLW Toolkit](#)ⁱⁱⁱ.

- 5) For important information on negative balance compliance requirements for participation in the National School Lunch, School Breakfast, Afterschool Snack, and Special Milk Programs, please see [Administrative Policy #4^{iv}](#).
- 6) School Meals Monthly Training Calendar - This year, as part of Administrative Review Training, Tom Priest will be sharing a School Meals Monthly Training Calendar that provides guidance for addressing potential areas for Administrative Review findings. The topic for September is "Civil Rights." Please review the attached Civil Rights information and the complete School Meals Monthly Training Calendar for SY 2015-16. Look for new announcements in this newsletter each month.
- 7) Kids Eating Healthier School Meals Fact Sheet – you all are making progress in making a difference in the health of our children. Attached is a document (Fact Sheet) that details some of the information that supports the fact that the Healthy, Hunger-Free Kids Act is making a difference in the lives of our children. Also visit [School Meals in Transition^v](#).
- 8) Donating Food – We are frequently asked if food from the school meals program can be donated to other organizations if the food would just go to waste at your school. Attached is a flyer that details a webinar that will be held to cover this topic. Notice you do have to register to participate. Please remember that overproduction of foods leads to excess foods and leftovers. SFAs should always review production records to identify areas where they can adjust amounts of food produced, as a way to avoid overproduction.
- 9) Tweet Day - As the summer draws to a close, we're looking forward to a successful 2015-16 school year for all of the young people in the Midwest. To get everyone revved up for a positive start to classes this fall, we would like for you to join us in a Midwest Back To School Tweet Day on Thursday, September 10. If we all tweet at the same time using #BackToSchool- it might just become a trending topic in the Twittersphere! As kids are headed back to school, parents, the public and media should know that schools continue to produce nutritious and fresh options for school lunch. USDA knows that our nation's schools are offering nutritious meals and that kids really like them! We're asking our Midwest partners (schools, advocates, mommy bloggers, food celebs, interested partners) to tweet and use photos of real school food, salad bars and grab-and go options, cooks and folks working the line, and the kids enjoying the meals of course!

Show us how your school has been successful in serving great looking, tasty meals and meeting the new standards.

WHO: Anyone interested in the National School Lunch Program in Illinois, Indiana, Michigan, Minnesota, Ohio or Wisconsin

WHAT: Midwest Region Twitter event for Back To School 2015

WHEN: 10 AM to 2 PM Central Time, Thursday September 10.

WHY: To raise awareness of the program and to show the Twitter-verse what National School Lunch looks like in communities in the Midwest

DETAILS: Use hashtag #BackToSchool, Tweet photos, quotes, thoughts about what National School Lunch Program looks like in your community.

- 10) Sample Production Record – Attached is a sample production record I created that I showed at a couple of training sessions. The idea with this production record is you print the main part of the production record on one side of an 8.5 X 11 sheet of paper and the other part on the back. If you fold over the back to the front, the lines will match up and you can use this to also enter HACCP info and temps. Or you could use the right side as a separate sheet to record temps. One of my mantras – one of the best guarantees of quality is serve foods at proper temps – hot foods hot, cold foods cold. This new version is also posted on our website.
- 11) USDA MWRO Communications – See attached email from USDA MWRO regarding good news about the federal school meals programs.
- 12) Farm to School – Attached is information describing two activities in Farm to School. Help support local sourcing by reading this document.
- 13) MDE's School Nutrition Program and Team Nutrition are encouraging schools to apply for the [2015-2016 Building Healthy Communities: Step Up for School Wellness program](#)^{vi}. This is part of a USDA effort to promote Smarter Lunchrooms. The Building Healthy Communities: Step Up for School Wellness is specifically designed to be flexible and fit the unique needs of each individual school environment and its community. Students, teachers, and administrators will be provided the tools they need to change their school environment to increase healthy eating and physical activity. They will work together as a team, one step at a time, using best practices that are theoretically sound and evidence-based, linked with state and national health and education standards, school friendly, and supported by schools here in Michigan. Please go to the [Request for Applications](#)^{vii}, eligibility information and access the online application. Webinar links are also posted for 10 a.m. and 3 p.m. on September 15, 2015, for schools

interested in learning more about the program or asking questions about the application. Blue Cross® Blue Shield® of Michigan, Michigan Department of Health and Human Services, Michigan Department of Education, Michigan Fitness Foundation, Michigan State University Extension, Michigan Team Nutrition, United Dairy Industry of Michigan and Action for Healthy Kids are working together to improve student health and transform school environments through Building Healthy Communities: Step Up for School Wellness.

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Nourishing Michigan's Future...during school and during the summer! Encourage Michigan's children to Meet Up and Eat Up – and Read Up! Find the Summer Food Service Program site nearest you visit [SFSP](#) on the MDE School Nutrition Programs website.

Fact Sheet: Schools Serving, Kids Eating Healthier School Meals Thanks to Healthy, Hunger-Free Kids Act

For the past three years, kids have eaten healthier breakfasts, lunches and snacks at school thanks to the bipartisan Healthy, Hunger-Free Kids Act, which made the first meaningful improvements to the nutrition of foods and beverages served in cafeterias and sold in vending machines in 30 years. Thanks to the Healthy Hunger-Free Kids Act and other strategies, the national obesity trend is slowly reversing, and our children have more energy to learn and grow, greater opportunity to thrive, and better overall health.

As Congress turns its attention to reauthorizing the Act this year, it is important to remember that our children are battling a national obesity epidemic that costs \$190.2 billion per year to treat and, according to retired U.S. generals, threatens our national security by making almost one in three young adults unfit to serve in our nation's military. If we don't continue to invest in our children's health, this generation will be the first to live shorter lives than their parents.

The Act has undoubtedly improved the quality of school meals as well as the health and wellbeing of our children and for those reasons is supported by parents, teachers, doctors and kids themselves. USDA continues to work with schools, listen carefully, and provide time, flexibility, guidance, and resources to help them serve the healthier meals. Now is not the time to backpedal on a healthier future for our kids—that is why Agriculture Secretary Tom Vilsack is encouraging Congress to act quickly to reauthorize a strong Healthy, Hunger-Free Kids Act and support the ongoing success of the healthier meals.

- Kids are eating more healthy food and throwing less food away. Plate waste is not increasing. A study released in March 2015 by the University of Connecticut's Rudd Center for Food Policy & Obesity shows that students are eating more nutritious foods and discarding less of their lunches under the healthier standards. Kids ate 13 percent more of their entrees and nearly 20 percent more of their vegetables in 2014 than in 2012, which means that less food is ending up in the trash today than before the national standards were updated.
- Americans agree that healthier meals are the right thing for our kids. A poll released in mid-August by the W.K. Kellogg Foundation shows that 9 out of 10 Americans support national nutrition standards for school meals. Nearly 70% believe school meals are excellent or good, compared to just 26% in 2010, before the healthier school meals were implemented in schools.
- Students like the taste of the healthier school meals. A 2015 study from the University of California, Berkeley's School of Public Health found that nearly 90 percent of surveyed students liked at least some school meal options. And according to an August 2014 survey by the Robert Wood Johnson Foundation, 70 percent of elementary school leaders nationwide reported that students liked the new lunches.

- Kids are eating more fruits and vegetables as a result of updated standards. A May 2014 Harvard School of Public Health study shows that, under the updated standards, kids are now eating 16 percent more vegetables and 23 percent more fruit at lunch.
- Parents support the healthier school meals. A September 2014 poll released by The Pew Charitable Trusts, the Robert Wood Johnson Foundation and the American Heart Association shows that 72 percent of parents favor strong nutrition standards for school meals and 91 percent support serving fruits or vegetables with every meal.
- Support for healthier school meals is bipartisan. A September 2014 poll released by The Pew Charitable Trusts, the Robert Wood Johnson Foundation and the American Heart Association found that 87 percent of Democrats, 70 percent of independents and more than half of registered voters with kids in public schools surveyed were supportive of the new meals.
- Over 95 percent of schools report that they are successfully meeting the updated nutrition standards. Students across the country are experiencing a healthier school environment with more nutritious options. The new meals are providing children more whole grains, fruits and vegetables, lean protein and low-fat dairy, as well as less sugar, fat, and sodium.
- USDA continues to work with schools as they implement the new standards. USDA recently launched an initiative called Team Up for School Nutrition Success that allows the schools who still face challenges to pair up and learn best practices from schools that are already successfully serving healthier meals. The program has provided training for more than 3,500 individuals and has been enthusiastically received by schools and school officials.
- School lunch revenue is up. Despite concerns raised about the impact of new standards on participation and costs, a USDA analysis suggests that last year, schools saw a net nationwide increase in revenue from school lunches of approximately \$450 million. This includes the annual reimbursement rate adjustments, as well as increased revenue from paid meals and the additional 6 cents per meal for schools meeting the new meal standards.
- Participation is increasing substantially in many areas of the country. Total breakfast participation increased by 380,000 students from FY2013 to FY2014 and has increased by more than 3 million students since 2008. USDA has also received reports from many schools indicating a positive response to healthier offerings and increased participation.

The Community Eligibility Provision under the HHFKA has been successfully implemented in over 14,000 schools. As a result, schools in low-income areas are now able to offer free, nutritious school meals to more than 6.8 million kids. Schools participating in CEP report increased revenue, decreased administrative costs, reduced program errors, and substantially higher program participation – on average, a 9 percent increase in school breakfast participation and 5 percent increase in school lunch.

As more kids and schools continue to successfully make the transition to the new standards, USDA expects participation to keep growing.

- Virtually all schools continue to participate. Data from states indicated very few schools (only 0.51 percent of schools nationwide) reported dropping out of the programs due to struggles over providing kids healthy food. State agencies reported that the schools no longer participating in the NSLP were mainly residential child care institutions and smaller schools with very low percentages of children eligible for free and reduced price meals.
- USDA has and will continue to listen to stakeholders and provide guidance and flexibilities, as appropriate, to help schools and students adapt to the updated requirements. Early in the implementation process for school meals, when schools asked for flexibility to serve larger servings of grains and proteins within the overall calorie caps, USDA responded. In January of 2014, that flexibility was made permanent. USDA is also phasing other requirements in over the next several years. And hearing schools concerns on the lack of availability of whole grain products, USDA is allowing schools that have demonstrated difficulty in obtaining adequate whole grain items to submit a request to the States to use some traditional products for an additional two years while industry works to create better whole grain products.

End of Document

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- ⁱ http://www.michigan.gov/mde/0,4615,7-140-66254_50144-194517--,00.html
- ⁱⁱ http://www.michigan.gov/mde/0,4615,7-140-66254_25656---,00.html
- ⁱⁱⁱ <https://schoolnutrition.org/NSLW/>
- ^{iv} http://www.michigan.gov/documents/mde/Admin_Policy_4_498238_7.pdf
- ^v http://www.ers.usda.gov/media/1886009/eib143_summary.pdf
- ^{vi} <http://www.bcbsm.com/index/health-insurance-help/faqs/topics/other-topics/how-to-apply-building-healthy-communities-grant.html>
- ^{vii} <http://www.bcbsm.com/index/health-insurance-help/faqs/topics/other-topics/how-to-apply-building-healthy-communities-grant.html>